

DINE OUT BOSTON

SINCE 2001

THREE COURSE DINNER MENU \$46.00 PER PERSON

* Excluding tax and gratuity • 20% gratuity added to parties of five or more *
* A.R.T. discount does not apply to items ordered from DINE OUT BOSTON menu *

Primi

SALMONE AFFUMICATO

Foley Smoked Salmon • Crostini • Lemon • Caperberries

RIGATONI TOSCANO

Rigatoni Pasta • Double Smoked Bacon • Tomato Cream • Fresh Herbs

PASTA E FAGIOLI

Purée of White Bean Soup • Tubettini Pasta

INSALATA CESARE

Romaine Hearts • Focaccia Croutons • Classic Dressing

CAPRESE

Local Fresh Mozzarella • Beefsteak Tomatoes • Fresh Basil

Secondi

RISOTTO GAMBERI

Arborio Rice • Diced Shrimp • Fresh Tomato • Lightly Spicy Fish Broth

POLLO PIZZAIOLA

Sautéed Chicken Breast • Pomodoro Sauce • Fresh Mozzarella • Oregano • Patate al Forno

SCALOPPINI LIMONE

Sautéed Veal Scaloppini • White Wine • Lemon • Parsley • Patate al Forno

BISTECCA ALLA GRIGLIA

Grilled Boneless Beef Sirloin • Patate al Forno

GAMBERONI AL MOSCATO

Sautéed Shrimp • Leeks • Moscato Wine • Patate al Forno

SALMONE ASPARAGI

Grilled North Atlantic Salmon • Asparagus • Mustard Hollandaise

Dolce

TIRAMISU Toscano House Specialty "Budino Style"

TORTA DI MIRTILLI Local Blueberries • White Chocolate Tart

PANNA COTTA "Cooked Cream" Vanilla Custard • Strawberry Coulis • Fresh Fruit

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2019 Toscana Frico Rosso

Sangiovese/Caniaolo/Colorino

\$40.²² / btl

Tart cherry, cranberry & plum framed with a dried savory herb note.

2020 Frico Bianco

Chardonnay/Friulano

\$34.²² / btl

On the palate, this blend is crisp & clean with a zesty, white grapefruit flavor.

